

BABAJI'S  
KERALA KITCHEN



# How Does it Work?

HERE'S WHAT YOU  
NEED TO KNOW.



# How Does it Work?

## HERE'S WHAT YOU NEED TO KNOW. QUICK SUMMARY

### WHAT IS INCLUDED IN OUR PRICES?

- Our fully self-sufficient festival kitchen or our vintage street food cart on site dressed in their finest
- Styling of our banquet / street food cart, including flowers if required.
- A rustic menu board if required.
- 2-3 hours service time (can be extended upon request)
- Environmentally friendly disposable plates, cutlery & napkins. For a more rustic feel, palm leaf plates or banana leaf are available for an additional cost. We are happy to use any crockery you may have.
- Rubbish removal if required.

### WE DO NOT SUPPLY THE FOLLOWING

- Drinks or alcohol, glass clearing or washing / bar service
- Setting up / packing down of guest tables
- Clearing of tables & washing of hired crockery / utensils

### HOW DO WE BOOK?

We require a 30% deposit upon booking. This deposit is fully refundable up to 6 weeks prior to your event. After this time the deposit is not refundable. The balance of payment, confirmation of total guest numbers and dietary requirements is required 10 days before your event. Our advertised prices do not include GST.

Public holiday bookings attract a 15% surcharge which assures we can pay our staff award wages.

### HOW DO YOU MANAGE COVID / AND OR EXTREME WEATHER ISSUES?

If a Government directive or natural disaster prevents your event from going ahead – we will do our best to amend your booking to your rescheduled day. If your event is cancelled up to 5 days prior due to Covid and is not likely to be rescheduled - we will be unable to refund you the deposit, due to staff & ingredient costs incurred. We will refund you any other funds paid. If your event falls in the during an extended lockdown and no ingredients have been purchased, we will fully refund you your deposit and any other payments that have been made.

### WHAT IF BABAJIS HAS TO CANCEL DUE TO STAFF SHORTAGES / STAFF ISOLATING?

We have a strong and resilient team and anticipate having the staff capacity to ensure we are available to cook at your event. Even if that means closing our restaurant to make sure we are there.

If we are unable to uphold our commitment, we will refund you 100% of any costs paid by you to us. We will also actively help you find an alternative caterer.

### IS THERE A MINIMUM SPEND?

#### Our minimum spend Mon-Fri

- May-Aug \$1000 | \$1500 from Sep - Apr

#### Our minimum spend Fri PM, Sat, and Sun

- May-Aug \$1500 | \$2500 Sep-Apr.





## MORE DETAILED INFORMATION

### WHERE DO YOU COOK FROM?

In most cases, we cook from our fully self-sufficient festival style kitchen or our rustic street food cart. Watching us cook is the magic of an Indian street kitchen – expect street food theatre, colour, cheesy banter & your guests salivating as the smells waft through your venue. For this we require a flat space of 4m x 4m. We need access to our van and require clear access of no more than 10 metres away from where you would like us to set up.

### WHERE DO YOU SERVE FROM?

This really depends on your event & how you would like things to be set up. Usually, we serve directly from our street kitchen, serving just as if you are at a festival. However, we can also set up self-serve banquets or offer cocktail style with wait staff serving (for an additional fee or you can provide your own)

### WHERE CAN YOU SET UP?

We can set up on all private properties (front lawns, driveways and sometimes back yards).

To set up on council or Parks Victoria land, permits may be required. All event permits and associated costs are your responsibility. We can provide you with all our permits allowing us to cook outside, including public liability, CFA permits & Food Safety certificates.

### WILL THERE BE ENOUGH FOOD?

You know that aunty who insists you eat, eat, eat! That's us! We're used to cooking for 'the village', expect the food to flow and everyone to leave with satisfied bellies.

### CAN YOU COOK IN OUR VENUE'S KITCHEN?

Absolutely, we possess all the necessary insurances and food certifications to allow us to cook at public events & private venue kitchens. We are happy to share these with you and your venue.

Due to us using our Indian hotplates, dosa, can only be cooked outside and not in a private kitchen.

And just like an Indian mum, we're going to leave the place spotless after we're done!

### HOW MANY DOSA CAN YOU COOK PER HOUR?

Dosa is unlimited and will be cooked during an agreed time (usually 2 hrs). As dosas do take some time to cook and we're known for our big dosa (around 14cm), we recommend cutting and serving our dosa in half and / or offering an alternative for those who do not want to wait such as idli. Typically, we can cook around 60 dosa an hour – though this can depend on the weather.

### HOW MANY PEOPLE CAN YOU COOK FOR?

We are experienced in cooking for small events of 50 people, to cooking for thousands at large scale music festivals and at big fat Indian weddings! We may require a larger space to cook for groups over 200 to allow us to set up a bigger street kitchen.



## CAN YOU CATER FOR DIETARY REQUIREMENTS?

We can cater to any dietary requirements but do require prior notification. We will do our best to accommodate religious dietary requirements including cooking from separate dosa hotplates when we are able to do so. A significant proportion of our menus are gluten free / dairy free or vegan. We will have an allergen chart available for guests with special dietary requirements.

We can say with confidence that our curries and dosa are all cooked in a coeliac safe environment, however our street food which may be on site is not. Therefore, we cannot cater for anaphylactic coeliacs.

## CAN YOU TAILOR THE CHILLI LEVEL?

Prior to the event, we can tailor most dishes to your preferred spice level. On the day of your event, we are happy to provide guests with fresh spicy green chillies to increase spice level or yoghurt for those guests who find dishes too spicy. You may wish to consider an additional catering offering for those who cannot tolerate any spice. We are happy to advise you on some options.

## HOW LONG WILL YOU BE ON SITE?

In most cases, we will be on site two hours before your event. Our service time is 2-3 hours, depending on the size of your group. We estimate a minimum of 6 hours on site including set up and pack down. We are happy to work with your timings. Extra fees apply to cover additional staff time.

## WHERE DO YOU TRAVEL TO?

We are based in the Dandenong Ranges but are happy to travel. Travel charges occur further than 60km from Belgrave (3160). This is charged at a rate of \$40 p.h (weekdays), \$45.00 p.h (weekend), \$65.00 p.h (public holidays) for each staff member. This covers staff wages and fuel allowance.

## HOW MANY STAFF ARE INCLUDED?

For standard service (under 100 guests), we include two chefs who will serve direct from our street kitchen. For over 100 guests, we add an additional chef to ensure efficient service (at no extra cost to you). Wait staff are available, at an additional cost. We are also happy to work with any wait staff you have organised.

## DO I NEED WAIT STAFF?

We offer a relaxed service, where guests can watch the cooking taking place. Our chefs will serve directly from our festival kitchen or will make sure the self-serve banquet is always topped up. Our chefs will not be available as wait staff.

## QUESTIONS TO CONSIDER:

- Will our kitchen be positioned away from the main entertaining area?
- Will guests feel comfortable approaching our kitchen?

Both these scenarios could be better served with wait staff. Our wait staff will walk around your event, ensuring that everyone is well fed. They will also pick up all disposable plates are picked up and disposed of. Wait staff are an additional cost to your quote.

Additional cooks may be required depending on the complexity of your menu. This is charged at a rate of \$40 p.h (weekdays), \$45.00 p.h (weekend), \$65.00 p.h (public holidays) for each staff member.

## DO WE HAVE A KID'S MENU?

Happy kids = happy guests, so we always make sure the kids are looked after.

Kids under 3 are free and kids under 12 receive a 50% discount. We have several options that are suitable for kids but can also organise party pies, sausage rolls & chicken nuggets to keep them happy at \$5 per child. We will require access to electricity to do this.

# TASTE BEFORE

## WHERE CAN I TASTE TEST YOUR DISHES?


Most of our dishes are served at our restaurant in Belgrave. We are open 7 days a week for lunch and dinner. As we navigate Covid challenges, please call ahead or check our socials to ensure we are open. We are located at 1/1644 Burwood Hwy, Belgrave.

Whilst you can get a feel for our food at our restaurant, it would be great to make a suitable time with our catering manager, Billy to meet in person and share your vision. Billy can be reached on **0405 765 388**.

**BABAJISKITCHEN.COM.AU**

**CORHANWARRABUL DANDENONG RANGES WURUNDJERI COUNTRY**

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For inspiration see  **marrymebabaji** to create your perfect event